

# DINNERLY



## Feed A Crowd: Beef and Hot Chip Pie

Same Meal Price, More Servings!



40 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



## WHAT WE SEND

- 2 potatoes
- 20g smoky barbecue seasoning <sup>17</sup>
- 1 onion
- 2 carrots
- 2 x 150g peas
- beef mince

## WHAT YOU NEED

- 1½ tbs olive oil
- 2 garlic cloves
- 2 tbs barbecue sauce
- 1 tbs worcestershire sauce <sup>4</sup>

## TOOLS

- large oven tray
- baking paper
- small saucepan
- large deep frypan
- 1.5L (6 cup) baking dish

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Fish (4), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 460kcal, Fat 18.8g, Carbs 39.5g, Proteins 27.4g



### 1. Bake chips

Preheat the oven to 220C. Line a large oven tray with baking paper. Peel the **potatoes** and cut into 1cm-thick chips (see Feed A Crowd). Put on the lined tray, scatter with **2 tsp barbecue seasoning** and drizzle with **1 tbs olive oil**. Season with **salt and pepper** and toss to coat. Bake the **chips** for 20 mins or until golden and tender.



### 2. Prep ingredients

Meanwhile, bring a small saucepan of water to the boil for the peas. Finely chop the **onion**. Peel the **carrots** and finely chop. Crush or finely chop **2 garlic cloves**. Cook the **peas** in the pan of boiling water for 2 mins or until tender. Drain.



### 3. Cook veggies and beef

Heat **2 tsp olive oil** in a large deep frypan over medium heat. Cook the **onion, carrot and garlic**, stirring occasionally, for 5-7 mins until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



### 4. Add flavourings

Add the **remaining smoky barbecue seasoning, 2 tbs barbecue sauce, 1 tbs worcestershire sauce** and **125ml (½ cup) water** to the beef mixture. Bring to the boil and cook for 1 min. Stir in the **peas**. Taste, then season with **salt and pepper**. Remove the pan from the heat.



### 5. Bake pie and serve up

Grease a 1.5L (6 cup) baking dish. Transfer the **beef mixture** to the baking dish. Arrange the **chips** on top and bake for 5 mins or until the filling is bubbling. Divide the **pie** among bowls and enjoy!



### 6. Feed A Crowd

Want to turn this into a traditional cottage pie? Instead of making chips, boil the potatoes and then mash them. Spoon the mash over the top of the filling and then bake until golden.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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